

City of Norfolk

FOG Program Information

Updated **December 10, 2012**

Thank you for your interest/participation in this important new program. I hope this information will be helpful to you. Please feel free to provide feedback, with details if possible. Your comments can be sent to fog@norfolk.gov.

New requirements to be met by all Food Service Establishments (FSE's) in the City:

1) Each FSE will have at least one person on their staff that has completed Kitchen BMP training. This training is available on-line by clicking on the FOG Certification Site link on our web page.

2) Grease Control Devices must be installed and maintained in accordance with the plumbing code. Required log sheets for documenting maintenance performed can be obtained by clicking the link on this site or by calling 823-1090. These records must be retained on-site and made available for inspection for three years.

3) All FSE's must submit a registration form for each Grease Control Device they own, if they do not have a Grease Control Device, a registration form will be submitted reflecting that they do not have one.

If you have a Grease Control Device that is sized at 50 pounds or less and wish to maintain it yourself, information is available on this site or by calling 823-1090.

Revisit this site for news and updates.

